

In Belgium, there are not only strong beers, but also numerous sour beers. Probably the best known representative is the Gueuze. This is a mixture of different sour beers

Gueuze



Yeast	Ale
Color	Gold
Original wort	1.040 - 1.054
IBU	0-10
Foodpairing	Seafood, goat cheese, risotto

Facts

The origin of Gueuze lies in the Belgian sour beer style Lambics. Lambics are typical sour beers. Gueuze lambics were first introduced at the end of the 19th century. These are the blending of different lambics.

For a gueuze, both fresh and aged lambics are blended together. Gueuze are almost always aged in bottles, with additional sugar added for carbonation.

Gueuze usually have a very fruity note in addition to an acidity and are more carbonated.

The hops in a gueuze are always very subtle, you will never actually find a hop bitterness in a gueuze. Apart from that, the body of a Gueuze is very light .